

# CAST



## N/V BLANC DE NOIRS



### WINE SPECS:

Varietal composition: 45% Pinot Noir, 42%

Chardonnay, 13% Pinot Meunier

Appellation: Sonoma County

Alcohol: 12%

Retail price: \$34



### TASTING NOTES:

Classic brioche and grapefruit in the aromas. This fine, creamy mousse has flavors of baked apple and a hint of lime zest. The crisp finish of citrus begs for another taste.

### TECHNICAL DATA:

PH: 3.09

Fermentation: Traditional Method -

Méthode Champenoise

Dosage: .8% Pinot Noir dose

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### PAIRING SUGGESTIONS:

Pair this delightfully refreshing Sparkling with your favorite cheese, gourmet sandwich or enjoy it on its own!